

RADIO CALL  
SIGN

PARADISE  
3/20/2003

# CORRECTIVE ACTION AND FOLLOW UP LOG

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			Corrected		CORRECTIVE ACTION
#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	
		<b><u>MAIN GALLEY-ELATION FOYER</u></b>			
1	21	THERMOMETERS WERE NOT PROVIDED IN THE PORTABLE HOT HOLD CAINBETS.			HAS BEEN CORRECTED SAME DAY - THERMOMETERS PLACED IN CABINETS
		<b><u>MAIN GALLEY-TOILET ROOMS</u></b>			
2	30	COVERED WASTE RECEPTACLES WERE NOT PROVIDED IN THE TOILET ROOMS.			ALL TOILIETS HAVE BEEN EQUIPED WITH THE COVER RECEPTACLES.
		<b><u>CENTER GALLEY</u></b>			
3	27	THE TECHNICAL SPACE FOR THE REFRIGERATION UNIT ACROSS FROM THE OVENS WAS SLIGHTLY SOILED.			AREA WAS CLEANED AND SANITIZED – CLEANING PROCEDURES REINFORCED
		<b><u>HOT GALLEY</u></b>			
4	20	SLOTTED FASTENERS WERE NOTED IN THE FOOD CONTACT SURACES OF THE FRYERS.			FASTENERS WERE REPLACED WITH NON SLOTTED TYPE
5	26*	A BLACK RESIDUE WAS NOTED AROUND THE INSIDE SURFACES OF THE GLASS PROFILE IN THE COMBITHERM OVEN.			AREA WAS CLEANED AND SANITIZED – CLEANING PROCEDURES REINFORCED
6	34	A SLIGHT LEAK WAS NOTED AT THE SUPPLY LINE FOR THE COMBITHERM OVEN.			CONNECTOR WAS CHANGE
		<b><u>ELATION DINING ROOM</u></b>			
7	33	A RAG WAS NOTED INSIDE OF THE DECK DRAIN UNDER THE BUFFET STATION.			DRAINAGE PIPE WAS DISMANTLED AND RAG REMOVED
		<b><u>MAIN GALLEY-ELATION BEVERAGE STATION</u></b>			
8	27	THE TECHNICAL SPACE OF THE JUICE DISPENSER WAS SOILED.			AREA WAS DISMANTLED AND CLEANED – CLEANING PROCEDURES REINFORCED
9	26*	THE OUTER SURFACES OF THE SAUTE PANS WERE SOILED WITH GREASE RESIDUE. THE PANS WERE STORED IN THE CABINET UNDER THE TOASTERS.			PANS WERE CLEANED AND SANITIZE– CLEANING PROCEDURES REINFORCED
		<b><u>MAIN GALLEY-ELATION DINING ROOM</u></b>			
10	20	A WORN RUBBER SPATULA WAS NOTED IN THE CABINET UNDER THE TOASTERS.			SPATULA WAS DISCARDED
		<b><u>MAIN GALLEY-ELATION COFFEE STATION</u></b>			
11	26*	THE MILK TUBE FOR THE WMF COFFEE MACHINE WAS SOILED. THIS WAS NOTED ON THE DESTINY SIDE AS WELL.			TUBES WERE REPLACED– CLEANING PROCEDURES REINFORCED
		<b><u>TROLLEY WASH</u></b>			
12	33	STANDING SOILED WATER WAS NOTED ON THE DECK BEHIND THE TROLLEY WASH UNIT.			WATER REMOVED, LEAK LOCATED – MAIN STEAM VALVE REPLACED.
		<b><u>APPETIZER PANTRY</u></b>			
13	20	GOUGES WERE NOTED INN THE CHOPPER BOWL.			GOUGES REMOVED

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#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	
14	20	THE CHOPPER DISK BLADE WAS NOT SMOOTH.			BLADE REPLACED
15	28	CLEAN AND SANITIZED UTENSILS WERE NOT STORED COVERED.			CLEAN UTENSILS STORED IN SANITIZED PAN AND COVERED WITH PLASTIC FILM
		<b>SOUP STATION</b>			
16	33	PEELING FINISH WAS NOTED IN THE SCUPPERS.			SCUPPERS WERE RE-PAINTED
17	27	A BLACK STICKY SEALANT MATERIAL WAS NOTED AROUND THE EDGE OF THE CENTER KETTLE.			KETTLE WAS CLEANED PROPERLY – CLEANING PROCEDURES REINFORCED
18	33	SEAMS WERE NOTED ALONG THE BULKHEAD BEHIND THE KETTLES WERE THE WELD HAD BROKEN LOOSE.			AWAITING S/S TECH.
19	33	HOLES WERE NOTED IN THE BULKHEAD TO THE RIGHT OF THE RIGHT KETTLE.			CORRECTED
20	21	THE LABELS FOR THE KETTLES WERE PEELING OFF MAKING THIS AREA DIFFICULT TO CLEAN.			LABELS WERE REMOVED
		<b>MAIN GALLEY-POTWASH</b>			
21	30	SOUP WAS NOT PROVIDED AT THE HANDWASH SINK NEAR THE POTWASH.			SOAP CONTAINER RE-FILLED AND IMPORTANCE RE-INFORCED TO SUPERVISOR AND ALL
22	20	A BADLY MANGLED CONE STRAINER WAS NOTED IN CLEAN STORAGE.			STRAINER WAS DISCARDED
		<b>DESTINY BEVERAGE STATION</b>			
23	27	THE TECHNICAL SPACE OF THE JUICE DISPENSER WAS SOILED.			TECH. SPACE WAS CLEANED – PROPER CLEANING PROCEDURES REINFORCED
24	28	CLEAN TRAYS WERE STORED TOO CLOSE TO THE WASTE LINE FOR THE UTILITY SINK.			TRAYS WERE RELOCATED
25	34	A SLIGHT LEAK WAS NOTED AT THE STEM FOR THE WASTE LINE.			LEAKAGE REPAIRED
		<b>DESTINY WINE CELLAR</b>			
26	34	A "WASH HANDS OFTEN" SIGN WAS NOT POSTED AT THE HANDWASH SINK.			SIGN HAS BEEN PLACED IN VISIBLE LOCATION AT SINK
27	38	A SQUEEGIE WAS STORED ON THE DECK UNDER THE REFRIGERATION UNITS.			SQUEEGIE AND OTHER CLEANING EQUIPMENT RELOCATED TO PROPER CLEANING LOCKER.
28	33	THE DECK WAS SOILED UNDER THE BUFFET.			AREA CLEANED – PROPER CLEANING REINFORCED
		<b>PASTRY/BAKERY</b>			
29	20	THE DOUGH ROLLER WAS POSTED OUT OF ORDER.			REPLACEMENT BELT HAS BEEN ORDERED AND WILL BE REPLACED AS SOON AS WILL BE RECEIVED.
30	34	A LEAK WAS NOTED AT THE LEFT KETTLE.			LEAK LOCATED AND REPAIRED
31	38	THE BREAD SLICER WAS POSTED OUT OF ORDER. THE NEW SLICER WAS ONBOARD.			OLD SLICER REPLACED WITH NEW SLICER
32	21	THE SEAL AROUND THE GLASS WAS LOOSE ON THE BOTTOM DOOR OF THE RIGHT STACK OVEN.			GASKET REPLACED
		<b>CREW DISHWASH</b>			
33	37	CONDENSATE WAS NOTED ON THE DECKHEAD ABOVE THE SOILED END OF THE WAREWASH UNIT.			A/C VENT ADJUSTED TO MINIMIZE CONDENSATION
		<b>CREW GALLEY</b>			
34	33	PEELING FINISH WAS NOTED IN THE SCUPPERS.			SCUPPERS WERE RE-PAINTED

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		<b>OFFICER'S MESS LOCKER</b>			
35		A PAN WITH BREAD BASKETS WAS STORED ON THE DECK.			
36	19	CASES OF SODA WERE STORED ON THE DECK.			SODAS MOVED TO PALLETS
		<b>PETTY OFFICERS MESS</b>			
37	26	THE MILK TUBES WERE SOAKING IN A PAN BEHIND THE MILK UNIT.			PROPER CLEANING PROCEDURES REINFORCED
		<b>PROVISIONS-FRUIT WALK-IN</b>			
38	33	A BROKEN TILE WAS NOTED NEAR THE SHELF SUPPORT ON THE RIGHT SIDE OF THE WALKIN. STANDING WATER WAS NOTED IN THIS AREA.			TILE REPLACED
		<b>BUFFET PANTRY</b>			
39	20	GOUGES WERE NOTED IN THE CHOPPER BOWL.			GOUGES REMOVED
		<b>PROVISIONS-ICE CREAM WALK-IN</b>			
40	21	AN EXCESSIVE BUILD-UP OF ICE WAS NOTED ON THE EVAPORATOR.			ICE REMOVED – DEFROST CYCLE ADJUSTED
		<b>LEONARDO BAR</b>			
41	36	LESS THEN 220 LUX WAS NOTED BEHIND THE BAR.			PLASTIC COVER REPLACED WITH CLEAR ONE – LUX IMPROVED
		<b>MEDICAL</b>			
42	02	THE STANDARDIZED GASTROINTESTINAL ILLNESS LOG WAS NOT ADEQUATELY FILLED OUT. IN ADDITION, THE POSITION OF CREW MEMBERS WAS NOT LISTED IN THE LOG.			SHEET COMPLETELY FILLED IN PER REQUEST OF USPH INSPECTOR – MORE ATTENTION FOR COMPLETE DOCUMENTATION REINFORCED
		<b>POTABLE WATER - BACKFLOW PREVENTION</b>			
43	08	THE SHIP HAS NOT DEVELOPED A COMPREHENSIVE PROGRAM ON BACKFLOW PREVENTION MAINTENANCE WHICH INCLUDES SMALL PREVENTERS ON ITEMS SUCH AS LAUNDERETTES, FLEXIBLE HOSES, AND EQUIPMENT.			MAINTENANCE PROGRAM HAS BEEN PROVIDED INCLUDING THE LIST OF SMALL BACK FLOW PREVENTERS.
		<b>AIR SYSTEMS - FAN ROOMS</b>			
44	41	THE AIR CONDITIONING CONDENSATE COLLECTION PANS ARE STILL DIFFICULT TO ACCESS FOR INSPECTION OR CLEANING. MAJOR DISASSEMBLY IS REQUIRED TO CHECK THESE PANS. A CORRECTION WAS ATTEMPTED, BUT IT ONLY ALLOWS EXAMINATION OF THE WATER, RATHER THAN THE PAN SURFACE.			TECHNICAL DEPARTMENT WILL TRY TO FIND THE MOST ADEQUAT SOLUTION.

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		<b>POTABLE WATER - BUNKERING</b>			
45	06	THE MICROBIOLOGICAL REPORTS FROM SOME OF THE U.S. PORTS WHERE THE SHIP BUNKERS POTABLE WATER WERE ONLY ANNUAL REPORTS. THE SHIP HAS AND USES AN ONBOARD KIT WHICH OFFERS A RESULT IN 24 HOURS.			REPORT HAS BEEN PROVIDED IN THE POTABLE WATER BUNKERING SHIP'S FILE.
		<b>LIDO - DISHWASH</b>			
46	22	THE IN-USE CONVEYOR DISHWASHER HAD A HOT WATER FINAL RINSE TEMPERATURE OF 166 °F, BUT THE MANIFOLD GAUGE THERMOMETER REGISTERED 209 °F.			DIGITAL THERMOMETER REPLACED
47	21	A FEW OF THE SERVING TRAYS ON THE CLEAN RACK WERE SEVERELY DAMAGED ALONG THE EDGES AND HAD PEELING SURFACE MATERIAL.			TALL TRAYS INSPECTED AND DAMAGED ONES DISCARDED.
		<b>LIDO - GALLEY</b>			
48	26*	SOME OF THE PREVIOUSLY CLEANED BAIN PANS IN CLEAN STORAGE WERE SOILED WITH FOOD DEBRIS.			PANS RE-CLEANED, PROPER CLEANING PROCEDURES REINFORCED
		<b>LIDO AND BARS GENERAL</b>			
49	33	A HEAVY MOLD WAS ACCUMULATING ON THE DECK TILES BENEATH COUNTERS FRONT AND BACK IN THE BARS AND LIDO BUFFETS.			TILES SCRUBBED AND – CLEANING SCHEDULE ADJUSTED
		<b>BEVERAGE STATION AND SALAD BAR</b>			
50	27	THERE WAS A HEAVY DUST ACCUMULATION ALONG THE DECORATIVE PINEAPPLE LIGHT TRIM AT THE SALAD BAR PORT AND STARBOARD AND AT THE AFT BEVERAGE STATIONS. COFFEE GROUNDS WERE ALSO PRESENT ON THE TRIM SECTIONS AT EACH OF THE BEVERAGE STATIONS.			SURFACES CLEANED – CLEANING SCHEDULE ADJUSTED.
		<b>PIZZERIA - PANTRY</b>			
51	26*	THE SURFACES OF SOME OF THE PIZZA PANS WERE HEAVILY SOILED WITH BURNED-ON, ENCRUSTED FOOD AND OIL RESIDUE.			ENCRUSTED PANS REMOVED FROM SERVICE AND CLEANED. PROPER CLEANING PROCEDURES REINFORCED
		<b>PIZZERIA</b>			
52	36	THE ARTIFICIAL LIGHT FLUO OVER THE FRONT			BURNT LIGHT BULBS REPLACED AND ALTERNATE STYLE USED TO

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			YES	NO	
		PREPARATION AND SERVICE COUNTER WAS BELOW THE MINIMUM 220 LUX AND COULD NOT BE RAISED TO 220 FOR CLEANING.			INCREASE LUX
		<b>SALAD BAR AFT</b>			
53	27	THE SWING ENTRY DOOR HAD A PIANO TYPE HINGE FASTENING IT TO THE COUNTER BESIDE. FOOD DEBRIS WAS LODGED IN THE HINGE.			DEBRIS REMOVED AND CLEANED – HINGE WILL BE REPLACED WITH ALTERNATE TYPE THAT IS MORE EASILY CLEANABLE.